EG 900 X S

GB **English**

Operating Instructions
DUAL FUEL COOKER

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Hotpoint

Please phone us on 08448 24 24 24 to activate your guarantee

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Warnings

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

The internal surfaces of the compartment (where present) may become hot.

Never use steam cleaners or pressure cleaners on the appliance.

“Remove any liquid from the lid before opening it.
Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.”

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

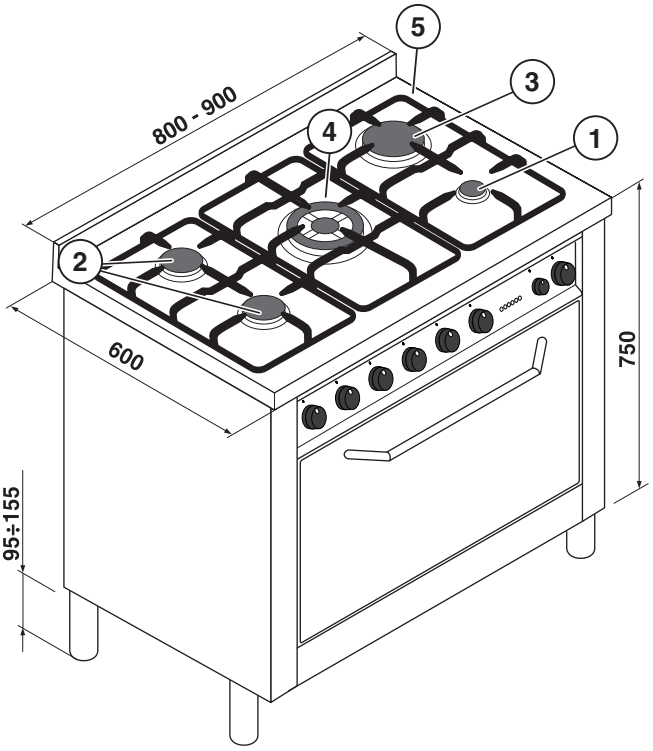
CAUTION: the use of inappropriate hob guards can cause accidents.

! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

Description of the appliance

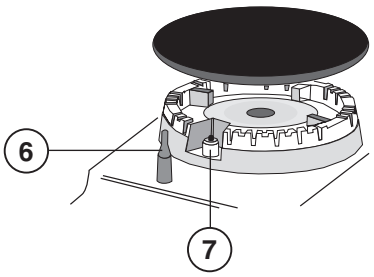
Overall view

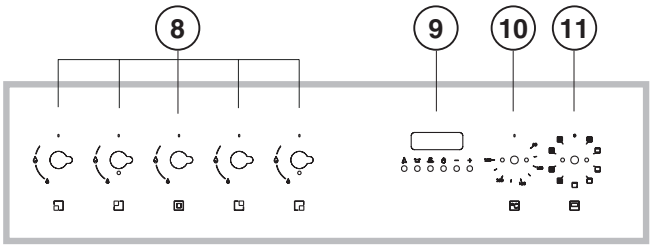
1 AUXLIARY gas burner
2 SEMI-RAPID gas burner
3 RAPID gas burner
4 TRIPLE RING gas burner
5 PAN SUPPORT FOR COOKWARE
6 SAFETY DEVICE - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the supply of gas to the burner.
7 IGNITOR for Gas **BURNERS**



Control panel

8 Control knobs for **GAS BURNERS**
9 TIMER
10 TEMPERATURE SELECTOR
11 FUNCTION SELECTOR





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Installation

! Before placing your new appliance into operation please read these operating instructions carefully. It contains important information concerning the safe installation and operation of the appliance.

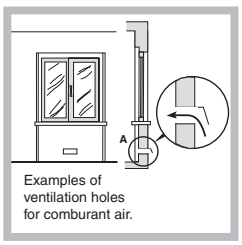
! Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

! The appliance must be installed by a qualified professional in accordance with the instructions provided.

! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

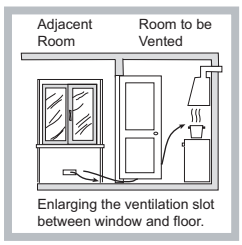
The cookers have the following technical specifications:
Category: II 2H3+

Room ventilation
The appliance may only be installed in permanently-ventilated rooms, according to current national legislation. The room in which the appliance is installed must be ventilated adequately in order to provide as much air as is needed by the normal gas combustion process (the flow of air must not be lower than 2 m^3/h per kW of installed power). The air inlets, protected by grilles, should have a duct with an inner cross section of at least 100 cm^2 and should be positioned so that they are not liable to even partial obstruction (see figure A).
These inlets should be enlarged by 100% - with a minimum of 200 cm^2 - whenever the surface of the hob is not equipped with a flame failure safety device. When the flow of air is provided in an indirect manner from adjacent rooms (see figure B), provided that these are not communal parts of a building, areas with increased fire hazards or bedrooms, the inlets should be fitted with a ventilation duct leading outside as described above.



Examples of ventilation holes for comburant air.

A

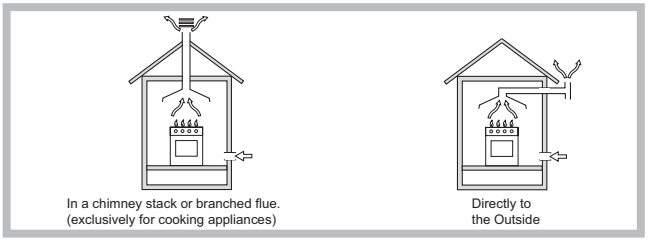


Enlarging the ventilation slot between window and floor.

B

! After prolonged use of the appliance, it is advisable to open a window or increase the speed of any fans used.

Disposing of combustion fumes
The efficient disposal of combustion fumes should be guaranteed using a hood which is connected to a safe and efficient natural suction chimney, or using an electric fan which begins to operate automatically every time the appliance is switched on (see figure).



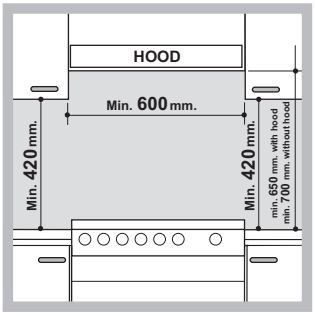
! The liquefied petroleum gases are heavier than air and collect by the floor, therefore all rooms containing LPG cylinders must have openings leading outside so that any leaked gas can escape easily.
LPG cylinders, therefore, whether partially or completely full, must not be installed or stored in rooms or storage areas which are below ground level (cellars, etc.). Only the cylinder being used should be stored in the room; this should also be kept well away from sources of heat (ovens, chimneys, stoves) which may cause the temperature of the cylinder to rise above 50°C.

Positioning and levelling

! The appliance may be installed alongside any cupboards whose height does not exceed that of the hob surface.

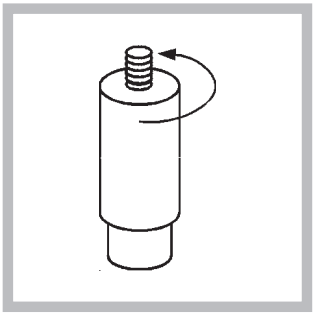
! Make sure that the wall in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:
- Place it in the kitchen, the dining room or the studio flat (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 500 mm away from them.



- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob.
  This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).
- Do not position blinds behind the cooker or less than 200 mm away from its sides.
- Any hoods must be installed in accordance with the instructions listed in the relevant operating manual.

Levelling



If it is necessary to level the appliance, screw the adjustable feet into the places provided on each corner of the base of the cooker (see figure).

Gas connection

Connection to the gas network or to the gas cylinder may be carried out using a flexible rubber or steel hose, in accordance with current national legislation and after making sure that the appliance is suited to the type of gas with which it will be supplied (see the rating sticker on the cover: if this is not the case see below). When using liquid gas from a cylinder, install a pressure regulator which complies with current national regulations.

! Make sure that the gas supply pressure is consistent with the values indicated in the Table of burner and nozzle specifications (see below). This will ensure the safe operation and durability of your appliance while maintaining efficient energy consumption.

Gas connection using a flexible rubber hose

Make sure that the hose complies with current national legislation. The internal diameter of the hose must measure: 8 mm for a liquid gas supply;13 mm for a methane gas supply.

Once the connection has been performed, make sure that the hose:

- Does not come into contact with any parts which reach temperatures of over 50°C.
- Is not subject to any pulling or twisting forces and that it is not kinked or bent.
- Does not come into contact with blades, sharp corners or moving parts and that it is not compressed.
- Is easy to inspect along its whole length so that its condition may be checked.
- Is shorter than 1500 mm.
- Fits firmly into place at both ends, where it will be fixed using clamps which comply with current regulations.

! If one or more of these conditions is not fulfilled or if the cooker must be installed according to the conditions listed for class 2 - subclass 1 appliances (installed between two cupboards), the flexible steel hose must be used instead (see below).

Connecting a flexible jointless stainless steel pipe to a threaded attachment

Make sure that the hose and gaskets comply with current national legislation.
To begin using the hose, remove the hose holder on the appliance (the gas supply inlet on the appliance is a cylindrical threaded 1/2 gas male attachment).

! Perform the connection in such a way that the hose length does not exceed a maximum of 2 metres, making sure that the hose is not compressed and does not come into contact with moving parts.

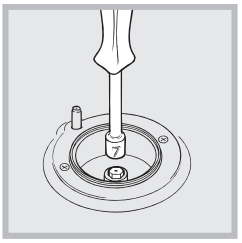
Checking the connection for leaks

When the installation process is complete, check the hose fittings for leaks using a soapy solution. Never use a flame.

Adapting to different types of gas

It is possible to adapt the appliance to a type of gas other than the default type (this is indicated on the rating label on the cover).

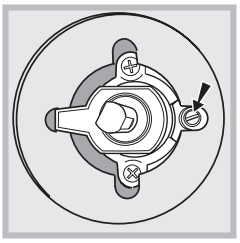
Adapting the hob

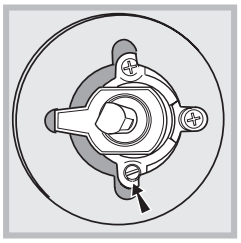


Replacing the nozzles for the hob burners:
1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7 mm socket spanner (see figure), and replace them with nozzles suited to the new type of gas (see Burner and nozzle specifications table).
3. Replace all the components by following the above instructions in reverse.

Adjusting the hob burners' minimum setting:
1. Turn the tap to the minimum position.
2. Remove the knob and adjust the regulatory screw, which is positioned inside or next to the tap pin, until the flame is small but steady.

! If the appliance is connected to a liquid gas supply, the regulatory screw must be fastened as tightly as possible.





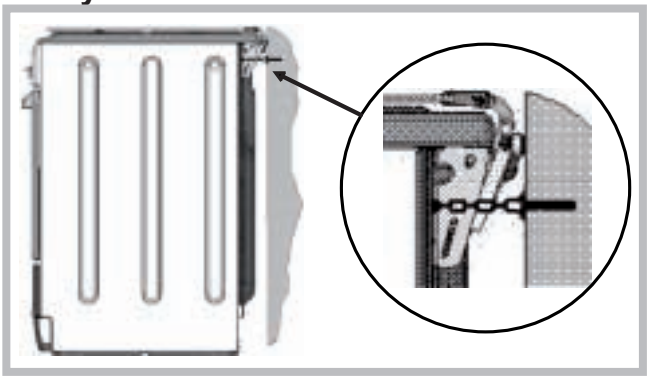
3. While the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame is not extinguished.

! The hob burners do not require primary air adjustment.

! After adjusting the appliance so it may be used with a different type of gas, replace the old rating label with a new one which corresponds to the new type of gas (these labels are available from Authorised Technical Assistance Centres).

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet hose in accordance with current national regulations relating to "regulators for channelled gas".

Safety Chain



! In order to prevent the appliance from overturning accidentally, for example in case of a child climbing onto the oven door, the safety chains MUST be installed!

The cooker is provided with safety chains that must be fixed with a screw (not supplied as accessory) on the wall behind the appliance, at the same height as the fixing point on the appliance.

Make sure that the chains are fixed in the back of the cooker, as shown in the drawing, in such way to be tight and parallel to the floor.
! When the installation process is complete, the chains must be kept in tension!

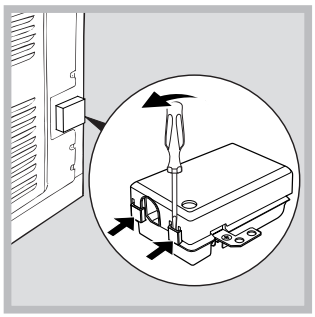
Electrical connection

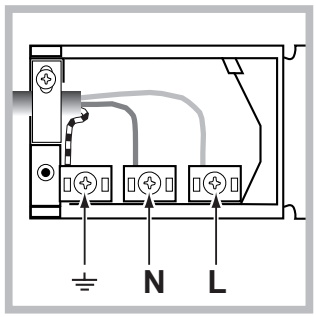
Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current with the voltage and frequency indicated on the data plate (located on the appliance) and in the instruction manual. The wire for earthing the appliance is yellow-green in colour.

Replacing the cable
Use a rubber cable of the type H05VV-F with a cross section of 3 x 1.5 mm². The yellow-green earth wire must be 2 ÷ 3 cm longer than the other wires.

Opening the terminal board:
- Using a screwdriver, prise on the side tabs of the terminal board cover;
- Pull open the cover of the terminal board.

To install the cable, proceed as follows:
- Remove the wire clamp screw and the three contact screws L-N-⏚
- Fasten the wires beneath the screwheads using the following colour scheme: Blue (N) Brown (L) Yellow-Green ⏚
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.





Connecting the supply cable to the mains
Install a standardised plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omnipolar circuit-breaker with a minimum contact opening of 3 mm between the appliance and the mains. The omnipolar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).
The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length.
Before making the connection, check that:
- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, check that the specifications indicated on the date plate (on the appliance and/or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and/or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

! The manufacturer declines any liability should these safety measures not be observed.

TABLE OF CHARACTERISTICS	
Oven dimensions HxLxP	32,9 x 59,5 x 39,4 cm
Volume	lt. 78
Voltage and frequency	230V-240V~ 50Hz (see data plate) Power supply Max 2850-3100 W
ENERGY LABEL	Directive 2002/40/EC on the label of electric ovens. Standard EN 50304-60350 Energy consumption for Natural convection – heating mode: Convection mode Declared energy consumption for Forced convection Class – heating mode: Fan assisted.
CE	This appliance conforms to the following European Economic Community directives: - 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments - 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments. - 2012/19/EEC and subsequent amendments.

Table of burner and nozzle specifications

Table 1

BURNER	Diameter (mm)	Thermal power kW (H.s.*)		Liquid Gas: By-Pass 1/100	Liquid Gas: Nozzle 1/100	Liquid Gas: Flow* g/h		Natural Gas: Nozzle 1/100	Natural Gas: Flow* l/h
		Nomin.	Reduc.	(mm)	(mm)	G30	G31	(mm)	G20
Rapid (R)	100	3,00	0,70	40	86	218	214	116	286
Semi Rapid (S)	75	1,65	0,40	30	64	120	118	96	157
Auxiliary (A)	55	1,00	0,30	27	50	73	71	71	95
Triple Ring (TC)	130	3,25	1,30	57	91	236	232	124	309
Supply Pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35	37 25 45		20 17 25

* At 15°C and 1013 mbar - dry gas
Propane G31 H.s. = 50.37 MJ/Kg
Butane G30 H.s. = 49.47 MJ/Kg
Methane G20 H.s. = 37.78 MJ/m^3

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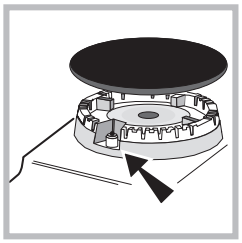
Start-up and use

Using the hob

Lighting the burners
For each BURNER knob there is a complete ring showing the strength of the flame for the relevant burner.

The symbols ◪ near the knobs show the position of the relative burner on the hob.
To light one of the burners on the hob:
1. Bring a flame or gas lighter close to the burner.
2. Press the BURNER knob and turn it in an anticlockwise direction so that it is pointing to the maximum flame setting.
3. Adjust the intensity of the flame to the desired level by turning the BURNER knob in an anticlockwise direction. This may be the minimum setting, the maximum setting or any position in between the two.



The appliance is fitted with an electronic lighting device (see figure), press the BURNER knob and turn it in an anticlockwise direction, towards the minimum flame setting, until the burner is lit. The burner might be extinguished when the knob is released. If this occurs, repeat the process, holding the knob down for a longer period of time.

! If the flame is accidentally extinguished, switch off the burner and wait for at least 1 minute before attempting to relight it.

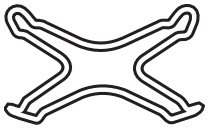
The appliance is equipped with a flame failure safety device, press and hold the BURNER knob for approximately 6 seconds to keep the flame alight and to activate the device.

To switch the burner off, turn the knob until it reaches the stop position ●.

Practical advice on using the burners
For the burners to work in the most efficient way possible and to save on the amount of gas consumed, it is recommended that only pans which have a lid and a flat base are used. They should also be suited to the size of the burner.

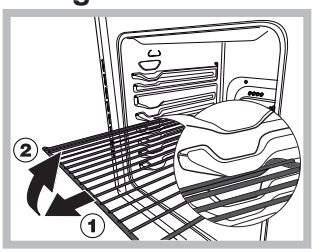
Burner	Ø Cookware Diameter (cm)
Fast (R)	24 - 26
Semi Fast (S)	16 - 22
Auxiliary (A)	10 - 14
Triple Crown (TC)	24 - 26

The hob is fitted with a reducing pan stand (shown figure) which should only be used on the auxiliary burner '**A**'.



For the best performance of your burners, keep the following in mind: All types of pans can be used on the burners. The important thing is that the bottom should be completely even.

Using the oven



WARNING ! The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven (1).
As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

! Before operating the product, remove all plastic film from the sides of the appliance.

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

The '**Multi-function**' oven combines the advantages of convection ovens with those of fan assisted models in a single appliance. It is an extremely versatile appliance that allows you to choose easily between 7 different cooking modes. The various cooking modes are selected by means of the function selector '▭' and the temperature selector '°C' situated on the control panel:

The Cooking Modes:

CONVECTION ▭

Position the temperature selector '°C' between **50**°C and **250**°C. The top and bottom heating elements are used. The heat is distributed evenly from the top to the bottom. The convection oven is best for preparing meat-based dishes featuring beef or veal which require slow cook and basting. It is the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one baking tray or shelf at a time, otherwise the heat distribution will be uneven. Select from among the various shelf positions based on whether the dish needs more or less heat from the top.

BOTTOM HEATING ELEMENT ▭

Position the temperature control '°C': between **50**°C and **250**°C. By turning the function selector to this position, the bottom heating element comes on. This is recommended for finishing off the cooking of food (in baking trays) which is well cooked on the surface but still soft inside.

MINIGRILL HEATING ELEMENT

Important: do not set the temperature selector "°C" over **200**°C. By turning the function selector to this position, the upper heating element comes on. This is recommended for finishing off the cooking of food (in baking trays) which is already well cooked inside but needs browning.

GRILL

Important: do not set the temperature selector "°C" over **200**°C. Food is cooked in the grill by the downward thermal rays produced by an incandescent electric cooking element. **The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high surface temperature: such as beef steaks, veal, fillet steaks, hamburgers etc...**
Important: when grilling, the oven door must be kept shut.

FANNED GRILL

Important: do not set the temperature selector "°C" over **175**°C. The heating element of the grill is activated, as well as the fan. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation throughout the oven. This helps to prevent foods from burning on the surface, allowing the heat to penetrate into the food.
Important: when grilling, the oven door must be kept shut.

FAN ASSISTED MODE

Position the temperature control "°C": between **50**°C and **250**°C. Both the heating elements and the fan, will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 shelves can be used at the same time, following the instructions in the section entitled: "Cooking On More Than One Shelf". This fan assisted mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta bakes, roast chicken and potatoes, etc… Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. This mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiment, thus maintaining their flavour and appearance.

BAKING

Position the temperature control "°C": between **50**°C and **250**°C. The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods-especially cakes that need to rise. Cooking is also possible on both shelves. The oven heats up very quickly, so the food to be cooked may be put in the oven as it is switched on.

FAST DEFROSTING

This function uses no heating elements, just the fan.

Oven light

By turning the function selector to the interior light is switched on and allows you to observe the food in the oven without having to open the door. The oven light will come on automatically when the function selector " " is turned to any of the cooking modes.

Symbol	Function	Power
0	0) Off	—
	1) Oven light	50 W
	2) Top + Bottom heating elements	2350 W
	3) Bottom heating element	1300 W
	4) Minigrill heating element	1050 W
	5) Grill heating element	2000 W
	6) Grill heating element + fan	2050 W
	7) Top + Bottom heating elements+fan	2400 W
	8) Rear round heating element + fan	2850 W
	9) Fast defrosting	50 W

Timer (Electric oven)

The programmer makes it possible to preset the oven and the grill in terms of:
- delay start with a preset length of time for cooking;
- immediate start with a preset length of time for cooking;
- timer.

Button functions:
: Timer with hour and minutes;
: Length of cooking time;
: End cooking time;
: Manual change;
: Change time (backwards);
: Change time (forwards).

How to Reset the Digital Clock

After the appliance has been connected to the power source or following a power outage, the clock display will begin to blink and read: 0:00

- Press the buttons at the same time. Then use (within 4 seconds) the − and + buttons to set the exact time.

Use the + button to move the time forwards.
Use the − button to move the time backwards.

The time can also be changed in the following two ways:
1. Repeat all of the foregoing steps.
2. Press the ☞ button, and then use the − and + buttons to reset the time.

Manual Operation Mode for the Oven
After the time has been set, the programmer is automatically set to manual mode.
Note: Press the ☞ button to return the oven to manual mode after every "Automatic" cooking session.

Delayed Start Time with Preset Cooking Length
The length and the end cooking times must be set. Let us suppose that the display shows 10:00.
1. Turn the oven control knob to the cooking setting and temperature desired (example: convection oven at 200°C).
2. Press the ◷ and the use (within 4 seconds) the − and + buttons to set the length of the cooking time. Let us suppose that 30 minutes was set for the length of the cooking time. In this case, the display will show:

Release the button, and within 4 seconds, the current time will reappear with the ⏦ symbol and "**auto**."
3. Press the ♨ button, and then use the − and + buttons to set the end cooking time. Let us suppose that it is 13:00

4. Release the button and the display will show the current time within 4 seconds:

When "**auto**" is lighted, it indicates that the length and end cooking time have been preset to operate in automatic mode. At this point, the oven will turn on automatically at 12:30 in order to finish the cooking session within 30 minutes. When the oven is on, the ⏦ symbol (cooking pot) will appear on the display for the entire length of the cooking process. The ◷ button can be pressed at any time to display the setting for the length of the cooking time, while the ♨ button can be pressed to display the end cooking time.
At the end of the cooking time, an acoustic signal will sound. Press any button it turn it off (except the − and + buttons).

Immediate Start Time with Preset Cooking Length
When only the length of the cooking time is set (points 1 and 2 of the paragraph entitled, "Delayed Start Time with Preset Cooking Length"), the cooking session starts immediately.

Cancelling a Preset Cooking Time
Press the ◷ button, and use the − button to set the time to:

Then press the manual cooking mode button ☞.

Timer Feature
The timer can be used to count down from a given length of time. This feature does not control when the oven comes on or turns off, but, rather, it only emits an acoustic signal when the preset time has run out.
Press the 🔔 button, and the display will read:

Then use the − and + buttons to set the desired time. Release the button, and the timer will start at that second. The display will show the current time.

At the end of the preset time, an acoustic signal will sound, which can be turned off by pressing any button (except the − and + buttons), and the 🔔 symbol will turn off.

Changing and Cancelling Settings
- The settings can be changed at any time by pressing the corresponding button and using the − or + button.
- When the length setting for the cooking time is cancelled, the end cooking time setting is also cancelled, and vice versa.
- When in automatic cooking mode, the appliance will not accept end cooking times prior to the start cooking time proposed by the appliance itself.

Buzzer volume control
Once you have made and confirmed the clock settings, use button − to adjust the volume of the alarm buzzer.

Troubleshooting

It may occur that the appliance does not function or does not function properly. Before calling customer services for assistance, let's see what can be done.
First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around the burner.
Check to make sure that:
- The gas holes on the burner are not clogged;
- All the removable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

The flame does not stay on
Check to make sure that:
- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when set to "Low".
Check to make sure that:
- The gas holes are not clogged.
- There are no draughts near the cooking surface.
- The minimum has been adjusted correctly (see the section entitled, "Adjusting the low flame").

The cookware is not stable.
Check to make sure that:
- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner.

If your oven releases alot of smoke during cooking.

Check to make sure that:
- You have selected the correct cooking mode for the type of food and the dish is in the correct recommended shelf position.
- The temperature is correct for the type of cooking required.
- The oven interior is clean. Food residue encrusted onto the enamel coating inside the oven becomes charred and creates both smoke and odours.
- Dish is placed onto baking tray, splashes of grease or overflows onto very hot surfaces create smoke.

If, despite all of these checks, the cooker does not function properly and problem persists, call Hotpoint "After Sales Service" (see back page).

IMPORTANT:
Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

CONVENTIONAL oven cooking

Type of dish	Temperature °C	Cooking time (minutes)	Type of dish	Temperature °C	Cooking time (hours)
Pastries and cakes			**Meat**		
Fruit pie	130	60-70	Turkey (4-8 kg)	160	3-4½
Meringues	130	30-40	Goose (4-5 kg)	160	4-4½
Sponge cake	150	20-30	Duck (2-4 kg)	170	1½-2½
Angel cake	160	40-50	Capon (2½-3 kg)	170	2-2½
Madeira cake	160	40-50	Braised beef (1-1½ kg)	160	3-3½
Chocolate cake	170	30-40	Leg of lamb	160	1-1½
Flat sweet loaf	170	40-50	Roast hare (2 kg)	160	1-1½
Puffs	200	15-20	Roast pheasant	160	1-1½
Flaky pastry biscuits	200	15-20	Chicken (1-1½ kg)	170	1-1½
Mille feuilles	200	15-20			
Short crust pastry	200	15-20	**Fish**	200	15-25 minutes

GRILLING

Type of dish	Cooking time (minutes)	Position of shelf	
Chops (0.5 kg)	60	3rd guide rail	**The 1st guide rail is understood as being the lowest position.**
Saussages	15	2nd guide rail	
Grilled chicken (1 kg)	60	2st guide rail	
Veal on the spit (0.6 kg)	60	-	
Chicken on the spit (1 kg)	60	-	

FAN ASSISTED cooking

Type of dish	Guide rail no. from bottom	Quantity kg.	Temperature °C	Time (minutes)
Cakes				
* With beaten mix, in mould	1-3	1	175	60
* With beaten mix, without mould	1-3-4	1	175	50
Short pastry, flan base	1-3-4	0.5	175	30
Short pastry with wet filling	1-3	1.5	175	70
Short pastry with dry filling	1-3-4	1	175	45
* With natural leavened mix	1-3	1	175	50
Small cakes	1-3-4	0.5	160	30
Meat				
Roasts under the grill				
Veal	2	1	180	60
Beef	2	1	180	70
English roast beef	2	1	220	50
Pork	2	1	180	70
Chicken	2	1-1.5	200	70
Roasts on a tray				
Veal	1-3	1	160	80
Beef	1-3	1	160	90
Pork	1-3	1	160	90
Chicken	1-3	1-1.5	180	90
Turkey slices	1-3	1.5	180	120
Duck	1-3	1-1.5	180	120
Casseroles				
Beef casserole	1	1	175	120
Veal casserole	1	1	175	110
Fish				
Fillets, steaks, cod, hake, sole	1-3	1	180	30
Mackerel, turbot, salmon	1.3	1	180	45
Oysters	1-3		180	20
Timbales				
Baked pasta dish	1-3	2	185	60
Vegetable pudding	1-3	2	185	50
* Sweet and savoury soufflés	1-3	0.75	180	50
* Pizzas and savoury rolls	1-3-4	0.5	200	30
Toasted sandwiches	1-3-4	0.5	190	15
Defrosting				
Ready-to-eat meals	1-3	1	200	45
Meat	1-3	0.5	50	50
Meat	1-3	0.75	50	70
Meat	1-3	1	50	110

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

Notes:

1) Cooking times do not include oven pre-heating, except for those marked with an asterisk.
2) The indication given in the table for the guide rails is the one that should preferably be used in the event of cooking on more than one level.
3) The indicated times refer to cooking on one shelf only; for cooking on more than one level, increase the time by 5 ÷ 10 minutes.
4) For roast beef, veal, pork and turkey, on the bone or rolled, increase the times by 20 minutes.

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- **The instruction booklet accompanies a class 1(insulated) or class 2 - subclass 1 (recessed between2 cupboards) appliance.**
- **These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate.**
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- When moving or positioning the appliance, always use the handles provided on the sides of the oven.
- Do not touch the appliance while barefoot or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held responsible for any damage caused as a result of improper, incorrect and unreasonable use of the appliance.**
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The ventilation and heat dispersal openings must never be obstructed.
- Always grip the oven door handle in the centre: the ends may be hot.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use aluminium foil to line the bottom of the oven.
- Do not place flammable materials in the oven: if the appliance is switched on accidentally, the materials could catch fire.
- Always make sure the knobs are in the "●"/"○" position when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Do not perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the event of malfunctions, under no circumstances should you attempt to perform the repairs yourself. Contact an authorised Service Centre (see Assistance).
- Do not rest objects on the open oven door.
- Do not let children play with the appliance.
- If the cooker is placed on a pedestal, take the necessary precautions to prevent the cooker from sliding off the pedestal itself.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.
- **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2012/19/EEC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.
  Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Respecting and conserving the environment

- Always keep the oven door closed when using the GRILL modes: This will achieve improved results while saving energy (approximately 10%).
- Regularly check the door seals and wipe clean to ensure they are free of debris so that they stick properly to the door and do not allow heat to disperse.

Maintenance and care

Important: The appliance should be disconnected from the mains supply before starting cleaning operations.
To ensure a long life cycle for the appliance, it is essential to carry out a thorough general clean frequently, while observing the following instructions:

Inside the oven door:
Clean the surface with a cloth moistened with hot water and non abrasive liquid detergent, then rinse and dry thoroughly.

Inside the oven: *

- The inside of your oven is coated with a special self-cleaning microporous enamel glaze which, at a normal cooking temperature of between 200 and 300°C, oxidises and completely eliminates all grease spots or other substances that inevitably attack the inner walls of the oven. This way, cleaning is kept right down to a minimum: as a matter of fact, you just need to rub the surfaces of the oven with a wet cloth regularly, after cooking, to remove the thin layer of ash that may have been deposited during cooking, in order to maintain the self-cleaning property of the oven intact.

***** Only available on certain models.

- After cooking where liquid has overflowed or when the dirt has not been eliminated completely (for example when grilling food, and the temperatures reached are not high enough for the full self-cleaning action of the enamel to be performed), we recommend you leave the oven on at maximum temperature so that all grease residue and the like are eliminated.
- If, after long-term use, you find evident grease stains deposited on the self-cleaning oven walls, probably due to your failing to follow the above maintenance advice, clean the surfaces thoroughly with hot water and a soft cloth (do not use any detergents), then rinse and dry thoroughly.
- Do not remove any dry caked-on grease using sharp objects, as these could etch the self-cleaning coating.
- If the self-cleaning surfaces inside the oven are damaged or worn, due to incorrect or poor maintenance or after many years of use, you can request a kit of self-cleaning panels to line the inside of the oven. To order these, just contact an authorised Service Centre.

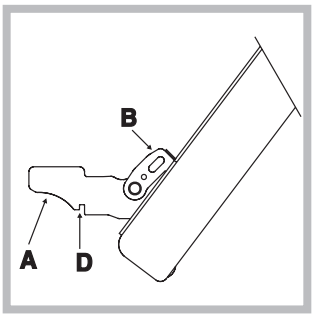
Oven exterior:
- Only clean the appliance when the oven is cold.
- The steel parts and especially the areas with the screen-printed symbols should not be cleaned with solvents or abrasive detergents. It is advisable to use only a damp cloth with lukewarm water and washing up liquid.
  Stainless steel may remain stained if in long-term contact with very calcareous water or aggressive detergents (containing phosphorus).
  It is therefore always necessary to rinse and dry all surfaces thoroughly after cleaning.
  Important: cleaning operations must be made horizontally, in the direction of the steel glazing.
- After cleaning, any treatments to polish the surfaces may be performed: only use specific products for stainless steel.

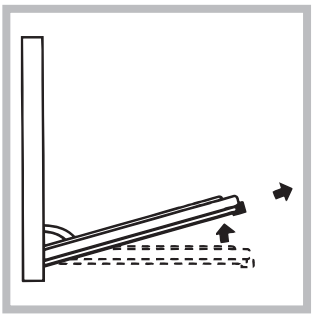
Important: do not use abrasive powders, aggressive detergents or acidic substances for cleaning.

Hob:
- The removable parts of the burners on the hob should be washed frequently with warm water and soap, making sure to remove any caked-on substances. Check that the gas outlet slits are not clogged. Dry the burners carefully before using them again.
- Clean the end part of the automatic glow plug ignitors of the hob and gas oven frequently.

Greasing the taps
As time passes, a tap may lock or become difficult to turn. In this case it will be necessary to clean inside and replace the grease. **This procedure must be performed by a technician authorized by the manufacturer.**

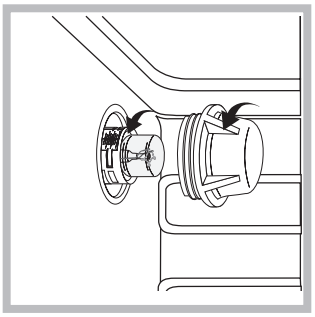
Disassembling/assembling the oven door
To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows:
- Open the door completely and lift the 2 levers "**B**";
- Now, shutting the door slightly, you can lift it out by pulling out the hooks "**A**" as shown in figure.





To reassemble the door:
- With the door in a vertical position, insert the two hooks "**A**" into the slots;
- Ensure that seat "**D**" is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers "**B**" downwards and then shut the door again.

Replacing the oven light bulb



Make sure that the appliance is disconnected from the electricity supply.
Unscrew the glass protective cover from inside the oven, unscrew the lightbulb and replace it with an identical one suitable for high temperatures (300°C) and with the following characteristics:

- Voltage 230 V
- Wattage 15 W
- Type E 14.

! Do not use the oven lamp as/for ambient lighting.

After Sales Service

No one is better placed to care for your Hotpoint appliance during the course of its working life than us – the manufacturer.

Essential Contact Information

Hotpoint Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1000 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224
Republic of Ireland: 0818 313 413
www.hotpointservice.co.uk

Please note: Our advisors will require the following information:

Model number:	
Serial number:	

Parts and Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225
Republic of Ireland: 0818 313 413
www.hotpointservice.co.uk

Appliance Registration

We want to give you additional benefits of Hotpoint ownership. To activate your free 5 year parts guarantee you must register your appliance with us.

UK: 08448 24 24 24
Republic of Ireland: 01 230 0800
www.hotpointservice.co.uk

Indesit Company UK Ltd. Morley Way, Peterborough, PE2 9JB
Indesit Company Unit 49 Airways Industrial Estate, Dublin 17

Recycling and Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully. To minimise the risk of injury to children, remove the door, plug, and cut the mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into mains socket, and the door cannot be locked shut.

GB

Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

This guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation
- Replacement of any consumable item or accessory. These included but not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THIS GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Hotpoint also offers you a free 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (Republic of Ireland 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (Republic of Ireland 01 230 0233).**

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership. Simply call our Hotpoint Service Hotline on **08448 224 224 (Republic of Ireland 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.